

NUTRAFEAST® NUTRITIONAL YEAST

NutraFeast® Nutritional Yeast is produced from a non-GMO yeast strain using a fermentation process that produces a primary grown, high protein yeast whose growth occurs under aseptic, aerobic conditions. During fermentation, the temperature, pH, and growth are closely regulated. The resulting product, or yeast cream is pasteurized through a high temperature sterilization system to assure it meets or exceeds established human food grade USDA microbial requirements. The composite sample collected during spray drying and packaging is analyzed for nutrient and microbial composition by external, independent, and certified laboratories. Once product has met all QA/QC requirements, it is released for sale with a supporting Certificate of Analysis.

Yeast Strain: *Saccharomyces cerevisiae*

Typical Analysis:

<u>Item</u>	<u>Expected</u>	<u>Range</u>
Protein	52%	49%-57%
Color	Tan	N/A
Moisture	5.0%	2.5% - 7.5%
Extraneous Material	Negative	Negative
Microbiological Assay		
<i>Salmonella spp.</i>	Negative	Negative
<i>E. coli</i>	Negative	Negative
Total Coliforms	< 1 / g	< 1 / g
Total Plate Count	< 150 g	< 500 / g
Yeast / Mold	< 10 / g	< 50 / g
Heavy Metals		
Arsenic (As)	< 0.5 µg / g	< 1 µg / g
Cadmium (Cd)	< 0.25 µg / g	< 1 µg / g
Mercury (Hg)	< 0.05 µg / g	< 0.1 µg / g
Lead (Pb)	< 0.1 µg / g	< 1 µg / g

Form: Spray dried material must meet the following mesh screen requirements:

- NLT 99% passage through 60 mesh, NLT 95% passage through 100 mesh.

Shelf Life: 3 - 5 years when properly stored in original container and kept dry.

Packaging: Product is packaged in 25 kg bags lined with 5 mm polyethylene bag.

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